

CLAIMS

102  
900961A  
113537  
102  
1. A powder composition, characterized in that the powder composition comprises delipidated egg yolk

5 particles and a functional food material, the functional food material being impregnated in pores of the delipidated egg yolk particles.

10 *Yolk*  
102  
10  
2. The powder composition according to claim 1, wherein an angle of repose is 60° or less, as measured under the conditions of the water content of 5 ± 2%, relative humidity of 40%, and a temperature of 25°C.

15 *Yolk*  
15 3. The powder composition according to claim 1, wherein the average particle size is from 1 to 100 µm.

20 102  
102  
900961A  
113537  
4. The powder composition according to claim 1, wherein the powder composition comprises 5 to 60% by weight of the functional food material.

25 *Sub B1*  
102  
5. The powder composition according to claim 1, wherein the functional food material is a substance having a undesirable flavor, or a substance susceptible to undergo deterioration with light, heat or oxygen.

*add B2* *add C1* *0.1 nm* *1 nm = 1000 nm*

*spray dry*

102 6. A method for preparing a powder composition characterized by:

(A) mixing a delipidated egg yolk with water, spray-drying the resulting mixture, to prepare porous, delipidated egg yolk particles having pores on surfaces thereof; and

(B) mixing the resulting delipidated egg yolk particles with a functional food material, and drying the resulting mixture under reduced pressure.

10 102 7. The method for preparing a powder composition according to claim 6, wherein the mixture is dried under reduced pressure with stirring in the step (B).

15 8. A food comprising the powder composition according to any one of claims 1 to 5.

112

*Hand B3*